

426/15

RECORDED

N° 10,180



A.D. 1897

Date of Application, 23rd Apr., 1897—Accepted, 29th May, 1897

COMPLETE SPECIFICATION.

New or Improved Process for the Preparation of Mead.

I, MARTIN VAN LOOK, of 85 Mauritiuswall, Cologne, in the Kingdom of Prussia, German Empire, Manufacturer, do hereby declare the nature of this invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

- 5 It is well known that both honey and lemon-juice, alone or in combination with ordinary or distilled water, or artificial or natural mineral water, are most health-promoting beverages.

To produce a beverage possessing in the highest degree the abovenamed properties, I employ the following process.

- 10 Pure honey, having been dissolved in water, is well boiled and skimmed. To this liquor is added lemon-juice either pressed out of the fresh fruit, or prepared from pure chemical citric acid and water ($\frac{1}{16}$ acid and $\frac{1}{8}$ water is best). The boiling and skimming is then continued, till it is not necessary to skim any longer. During the process of boiling any kind of spices or the syrup of the fruit, or fruit
- 15 itself, of any plant, shrub, or tree may be added, care being taken to stir the whole thoroughly the whole time. Instead of dissolving the honey in water, it may be dissolved in lemon-juice with or without water. The quantity of the ingredients, and the time allowed for boiling, must depend on whether a thick or thin mead is required.

- 20 After the process of boiling is finished the liquor is cooled and then poured into a cask carefully so as to leave the sediments behind. Yeast is added, and it is left to ferment, the cask being left open. After the liquor has thoroughly fermented it is carefully poured into another cask, which must be tightly bunged.

- The liquor must be kept in the cask for three or four months, or better still for
- 25 a longer period, it will then have matured and be ready for bottling, for which purpose either glass or stone bottles may be used, which must however be well corked.

- Mead made in this way improves with age, and is most wholesome being suitable both as a gargle and beverage, especially in the case of persons suffering from
- 30 diseases of the throat, mouth, breathing organs, stomach and bowels, as well as of those who are subject to gout, constipation, and other maladies.

Having now particularly described and ascertained the nature of the said invention, and what manner the same is to be performed, I declare that what I claim is:—

- 35 The new or improved method or process of preparing mead from honey, water, and lemon-juice, or from honey and lemon juice only, with or without other ingredients, substantially as described.

Dated this 23rd day of April 1896.

M. VAN LOOK,

Per W. H. Beck,
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London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1897

[Price 8d.]